

Ora's White Bread.

Take ^{National} yeast cake, 10 tbsp. luke warm water.
 Put in warm place, out of draft.
 In a basin (1 qt) 6 tbsp. sugar, 2 tbsp. salt,
 6 tbsp. crisco, 1 qt. milk (skimmed) - let
 come to a boil, take off stove and fairly cool.
 Add qt. - 10 tbsp. water. Take yeast cake
 add & stir. In bread pan put 6 rounding
 qts. of flour. Make depression in flour. Add
 liquid and mix with wooden spoon. Knead.
 Grease ^{bread} pan with crisco and slightly

knead bread. Cover. When twice its bulk,
~~knead~~ put in pans - Do not add any flour.
 Let stand about 10 min., then turn heat on
 oven 350° for 1 hr. Grease bread when
 baked. Makes 5 (2½ lb.) loaves.

Fruit cake. (boiled). Ora.

1 lb. currants, 1 lb. raisins & lemon peel
 (orange & citron if liked) 1 cup shortening (heaping)
 2 cups sugar 2 cups water 1 tsp. salt
 cinnamon, nutmeg, & cloves.

Boil, when cool add 4½ cups flour,
 1 tbsp. saleratus dissolved in little hot water.
 Bake in moderate oven 1 hr. or until
 done when tried with splint.